

**FORTY-SECOND
ANNUAL**

LAMOILLE VALLEY FAIR

MORRISVILLE, VERMONT

AUG. 24, 25, 26, 1915

A FINAL WORD ABOUT THE FAIR

DO you realize that a Blue Ribbon won at the Lamoille Valley Fair is accepted all through Northern Vermont as a standard of excellence? Such is the case. We are constantly raising our own standards and planning new features every year.

This year's Fair is already an assured success. More than 60 Race Horses are coming. This department will overrun our capacity, and exciting racing is inevitable.

The Premium Class Horses are coming from all directions, much to our grat-

ification. The Morgan classes are filling as never before.

The Marston Herefords, the Willey Brothers Holsteins, the Cutting Ayrshires, the various Jersey Herds, are all expected.

The new Barn is completed and contains twenty Box Stalls, 8 x 10 feet in size, all with plank floors. The modern toilets are finished and are the best in the whole State.

Prof. Elliott will judge the Dairy Cattle on Tuesday afternoon—not Wednesday—as has been announced. He will give his reasons as he goes along. He will be here all through the Fair and give any information asked for.

The Amateur Stock Judging Contest is Thursday morning at 11 o'clock. Open to all Lamoille County Boys who meet the conditions.

Big Free Stage Show and Band Concerts as Usual

Exhibitors' Tickets as advertised in the Premium Book.

Full Admission is Charged Each Day

Automobiles Allowed.

Excursion Rates on Railroad.

A Few Sober, Reliable Men Wanted.

O. M. WATERMAN, Secy., - Morrisville, Vermont

HYDE PARK

Mrs. S. B. Waite spent Sunday with relatives at East Fairfield.

R. W. Hurlburt and family were visitors at Jericho last Thursday.

Page Ufford and wife spent Sunday at the home of her mother in Westford.

Miss Sara Chapin spent Sunday and Monday with relatives at Essex Center.

Col. McFarland attended the meeting of Vermont bankers at Barre on Monday last.

Mrs. E. G. Page and sons, and Prof. Simpson are at Lake Morey for a few days' outing.

Mrs. Carroll Drown and children from West Medway, Mass., are in town for a few weeks' visit.

Mr. and Mrs. F. M. Culver spent the past week at Old Orchard and report a delightful outing.

Mrs. E. E. Badger and Master Glenn returned Friday last from a couple of weeks' sojourn at Danville.

Eighteen took teachers' examinations here last week. Prof. Simpson, conducted the examinations for Supt. Crosby.

Merton Badger, with his wife and child, from New York are spending a week here with his parents, Mr. and Mrs. E. E. Badger.

Mrs. E. G. Sherwin spent a couple of days at Hardwick last week and took advantage of the splendid Chautauqua entertainments there.

Advertised Letters.—Mrs. Alma Wiltshire, Carroll Eastman, Leon C. Hull, Harold A. Waite, M. E. Brewster, Sec. Green Mt. Golf Club.

Fred Muzzey and wife are away on a couple of weeks' vacation. They went by auto and will visit Connecticut and "other seaport towns".

Dr. Vaughan, with his wife and daughter from Chicago, are visiting in this vicinity. The doctor is glad to get back to the old home town yearly.

Mrs. Lucia Dwinell, of Lynn, Mass., widow of Arch. Dwinell, a long time Sheriff of this county, is visiting her many friends in this vicinity.

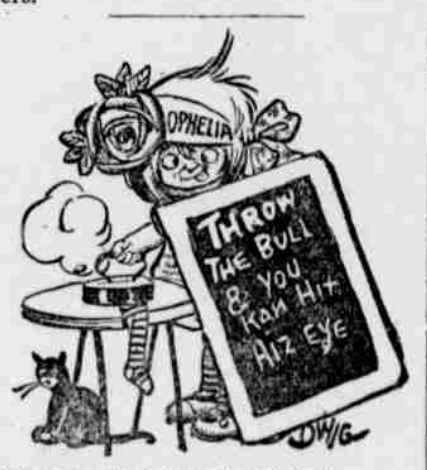
Announcement is made of the engagement of Miss Lois M. Peake, stepdaughter of the late Richard M. Moles, to Edgar D. Stanley of Wells River.

Mr. and Mrs. H. G. Hadlock, Mr. and Mrs. F. H. Elkins and Miss Hazel Elkins of North Troy were visitors in town last Saturday, motoring in a handsome Buick.

A party of tourists from Virginia, who are motoring through the Green Mountains, were at the Inn last Sunday. They speak highly of Vermont and its good roads.

Senator Page and grandsons, Carroll and Proctor, returned from their western trip last Friday night. Miss Alice will remain in Medford, Oregon, a while longer.

Prof. H. M. Jeffords of Greenwood, N. Y., and H. E. Bishop of Alexandretta, Syria, were guests of Prof. Simpson a part of last week. All are Montpelier Seminary and Syracuse college graduates.



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Boy Sticks in Freezer.

While playing hide and seek with his companions, Rocco Mastia, aged seven, crawled into a big ice cream freezer standing in front of a fruit store at Altoona, Pa. He became wedged in the can in such a way that he could not extricate himself, and his parents were notified of his plight. The mother fainted. The father hastened to the store, and by the time Rocco was rescued he was almost frozen, for there were ice and brine in the tub. He will recover.

One She's Overlooked.

"Mrs. Prebbscomb is engaged in all kinds of charitable work."
"A busy woman, I dare say."
"Yes, indeed. She's so busy finding homes for the homeless that Mr. Prebbscomb, one of the most conspicuous examples of the sort I ever saw, spends most of the time at his club."

Helpful Suggestion.

Wood alcohol applied with a sponge or cloth is one of the best methods of cleaning either cloth or leather upholstery. A mixture of linseed oil and turpentine is sometimes recommended for cleaning leather.

His Guess.

Bill—"What do you suppose those European soldiers do when they find the trenches filled with water?" Jill—"Why, they fish 'em out."

RHUBARB AT ITS BEST

RECIPES THAT HAVE BEEN TRIED AND FOUND WORTHY.

Plant Just Now Is at Its Best and Should Have a Place on Every Table—Dumplings That Appeal to the Children.

Rhubarb is at its best just now, as well as cheap, so it is a good time to serve it often at the table. But in order to have it appreciated it should be prepared in a variety of ways.

Very delicious preserves can be made with rhubarb either alone or combined with another fruit.

Rhubarb and Fig Jam.—To five pounds of rhubarb cut short lengths allow one pound of cooking figs, the grated rind and juice of one lemon, and four pounds of sugar. This should stand over night, and in the morning be cooked very slowly for an hour. Then put into glasses and seal.

Rhubarb Jam.—To each pound of rhubarb allow one pound of sugar and one lemon. Peel the yellow rind thin and slice the pulp. Put away over night with the cut rhubarb as before described, and boil for three-quarters of an hour slowly. Pour into jars and seal.

Rhubarb and Orange Jam.—Put three pounds of oranges into a preserving kettle with plenty of cold water and simmer for three hours. Drain and cut up the oranges, rejecting the seeds. Put six pounds of granulated sugar into the kettle with just a little water and stir frequently until it boils. Then put in the oranges with three pounds of rhubarb cut into short lengths. Stir again until the mixture boils and then let the whole simmer for another twenty minutes.

Rhubarb Dumplings.—Children will enjoy these for lunch or supper, even though they do not like rhubarb. The rhubarb is stewed in half its weight of sugar and a little water. While it is cooking mix a biscuit batter, using a pint of flour, one-half teaspoonful salt, two teaspoonfuls of baking powder and a cupful of milk. Drop this in the rhubarb by spoonfuls and cook for from eight to ten minutes. A pinch of ground ginger or a few raisins can be added if the flavor is liked.

Rhubarb Jelly.—This makes a nice Sunday dessert, because it can be prepared the day before. Soak one-half box of gelatin in half a cupful of cold water for an hour. Cook two pounds of rhubarb in a very little water and when reduced to a pulp, sweeten to

taste. Set aside and cook one cupful of sugar with one of water for twenty minutes. Stir the soaked gelatin into the boiling sirup and stir until dissolved. Remove from the fire, add the rhubarb and set away in a mold to cool.

Rhubarb sponge is made as for jelly, but when it begins to thicken the beaten whites of three eggs are whipped in until the jelly is quite stiff. Serve with whipped cream or a thin custard made from the yolks of the eggs.

Rhubarb Compote.—A compote is very little more trouble than stewing, but infinitely more attractive when served. Boil one cupful of sugar with a wineglassful of water for five minutes. Then drop in short lengths of rhubarb, a few at a time, so they retain their shape. Take them out with a skimmer as they become tender and lay in a dish. Pour the sirup over and serve when cold.

Washing Shawls.

To wash knitted or crocheted shawls, fold them as flat as possible and lay carefully in a pillow case, run through at intervals with basting thread to keep flat. Then they should be handled like other flannel or woolen goods, says the Dallas News. If washed separately, observe the usual precautions for woolen goods, gently squeezing through the hands and keeping the suds and rinsing water of the same lukewarm temperature. Take out of pillow case, but do not hang knitted goods up to dry. Put in the oven on a big platter, shaking and turning occasionally, or lay on a clean cloth in the sunshine.

Drop Gingerbread.

Beat to a cream one-half cupful of brown sugar and one-half cupful of butter or lard that has been softened. Add two well beaten eggs, one cupful of molasses, two teaspoonfuls of cinnamon, a tablespoonful of ginger, half a cupful of sour milk with a teaspoonful of soda beaten in, and, lastly, three cupfuls of flour. Cover the bottom of a dripping pan with buttered paper, drop the dough on in spoonfuls, giving the cakes ample room to rise and bake a rich brown in a moderate oven.

To Clean a Copper Kettle.

To bring a copper kettle back to its first brightness, wash with soap and water, then make a paste of a knife powder and paraffin and scour well. Two or three cleanings may be necessary to bring it back to its original brilliancy.

To Make Corks Watertight.

Corks may be made airtight and watertight by keeping them immersed in oil for five minutes.

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J. L. GOODKIN

Lamoille County's Only Tailor

Drowne Block

Morrisville, Vermont

Looking on the Dark Side.
The Optimist—"That boy will be president some day." The Pessimist—"That boy will be vice-president some day."—Puck.

Disheartening.
One extremely disheartening thing about striving to impart a literary tone to the editorial page is that it encourages so many subscribers to send in original poems.—Columbus (O.) Journal.

OLD JUNK for the NEW JUNK MAN

If you save it for me you will get the highest prices, courteous treatment and a square deal. We live in Morrisville and ask our share of your patronage. We won't say all of it, as we believe you have a right to buy wherever you like. "We're no axe out" for anybody but are getting our share of the business.

ABE COHEN

Morrisville Junk Dealer, Tel. 133-10
Near Pleasant View Cemetery.

DEPOT RESTAURANT

Meals served at regular hours. Lunches at any time as desired. Also Domestic Cooking of all kinds, orders for which must be given in advance.

MRS. ERNEST PAGE
Tel. 32-10 Morrisville, Vt.

HOME LEDGER

On one side of the home ledger is tabulated the cost of food, clothing, taxes, luxuries, etc. On the other side of the ledger is the family income. A nice margin of the income should be left after all expenses have been paid. It will give you a basis upon which to build definite plans and prepares you for unexpected obligations.

THE UNION SAVINGS BANK AND TRUST CO. will pay FOUR PER CENT interest on the saved margin of the family income. Let the money that you have worked for and saved begin working for you.

FOUR PER CENT INTEREST
PAID ON ALL SAVINGS DEPOSITS.

Union Savings Bank and
Trust Company

MORRISVILLE, VERMONT